

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	14	7 / 12 / 17		SNOW PEARL	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint				2:00 PM	3:15	HUANG, SHU CHEN	
Investigation			RATING	SANITARY PERMIT NO.		LOCATION (Address)	
Other:			B	170001065		LOT 5047 BLOK 5013 I-C-3 DIEDROO GUAM	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations		RISK CATEGORY
DRINK STAND			1	633-7669			2
					No. of Repeat Risk Factor/Intervention Violations		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performance duties	X		6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN	OUT	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands						
6	IN	OUT	Hands clean and properly washed			6
7	IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN	OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source						
9	IN	OUT	Food obtained from approved source			6
10	IN	OUT	Food received at proper temperature			6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination						
13	IN	OUT	Food separated and protected			6
14	IN	OUT	Food contact surfaces: cleaned & sanitized			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	Proper cooking time and temperatures			6
17	IN	OUT	Proper reheating procedures for hot holding			6
18	IN	OUT	Proper cooling time and temperature			6
19	IN	OUT	Proper hot holding temperatures			6
20	IN	OUT	Proper cold holding temperatures			6
21	IN	OUT	Proper date marking and disposition			6
Consumer Advisory						
22	IN	OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations						
23	IN	OUT	Pasteurized Foods used; prohibited foods not offered			6
Chemical						
24	IN	OUT	Food additives: approved and properly used			6
25	IN	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures						
26	IN	OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and Ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X		Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	CHEN CHANG Z	Date:	7/12/17
DEH Inspector (Print and Sign)	J. CHAN	Follow-up (Circle one):	YES NO
		Follow-up Date	7/22/17

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ESTABLISHMENT NAME SNOW PEARL		LOCATION (Address) LOT 5047 BLOCK 5013 PC-3 DEDDNO GUAM	
INSPECTION DATE 7/12/17	SANITARY PERMIT NO. 170001065	PERMIT HOLDER HUANG, SHU CHEN	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED. PREVIOUS ASSESSMENT CONDUCTED ON 6/23/17 REGARDING A RUCH INFESTATION. NO EVIDENCE OF INFESTATION WAS OBSERVED.	
	THE FOLLOWING WAS OBSERVED:	
#1	NO CERTIFIED MANAGER ON DUTY AT ESTABLISHMENT. PERSON IN CHARGE SHALL OBTAIN A MANAGER'S CERTIFICATION FROM AN APPROVED INSTITUTION AND BE PRESENT AT ESTABLISHMENT DURING OPERATION TO ENSURE PROPER FOOD SAFETY PRACTICES. CIS: CERTIFIED MANAGE ARRIVED DURING INSPECTION	
#2	NO EMPLOYEE HEALTH POLICY IN PLACE. AN EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE PROPER REPORTING AND RESTRICTION/EXCLUSION OF SICK EMPLOYEES.	7/12/17

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) CHEN CHEN G - 2	Date: 7/12/17
DEH Inspector (Print and Sign) J. CHAN	Date: 7/12/17

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Division of Environmental Health

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ESTABLISHMENT NAME SNOW PEARL		LOCATION (Address) LOT 5047 BLOK 5013 FC-3 ORONO GUAM
INSPECTION DATE 7/12/17	SANITARY PERMIT NO. 170001065	PERMIT HOLDER HUANG, SHU CHEN

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#6	NO HOT WATER PROVIDED FOR HANDWASH SINK. HOT WATER SHALL BE PROVIDED TO PROMOTE PROPER HAND WASHING PRACTICES	7/22/17
#38	WIPING CLOTHS IMPROPERLY STORED ON COUNTER WHEN NOT IN USE, WIPING CLOTHS SHALL BE STORED IN SANITIZING SOLUTION TO PREVENT CROSS-CONTAMINATION	8/14/17
#45	NO TEST STRIPS PROVIDED. TEST STRIPS SHALL BE USED AND PROVIDED TO PROMOTE PROPER MONITORING OF SANITIZING SOLUTION	8/12/17
	A PLACARD #03504 REMOVED B PLACARD ISSUED #00672	
	RE-INSPECTION REQUEST FORM ISSUED	
	BRIEFED PIC ON ABOVE	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person In Charge (Print and Sign) CHEN CHANG I	Date: 9/10/17
DEH Inspector (Print and Sign) J. CHEN	Date: 7/12/17